

### III. GLOSSARY OF TERMS.

#### W. AN OYSTERMAN'S DICTIONARY.

##### 63. PHRASES AND WORDS DESCRIPTIVE OF MOLLUSKS AND OTHER INVERTEBRATES OF THE ATLANTIC COAST.

- ABALONE.—Sea ear-shells, *Haliotis*, of various species, chiefly *H. Cracherodii*. (Southern California.)
- ABALONE-MEAT.—The dried animal of *Haliotis*. Used as food, and exported in large quantities, annually, in a dried condition. (California.)
- ABALONE-SHELLS.—The shells of *Haliotis*, prepared for commerce. Extensively used in the manufacture of buttons and other articles, and for ornamental purposes. (California.)
- AMBULANCE.—A box with bottom and top of wire netting, in which the "collectors", covered with young oysters, are placed to protect them from their enemies, while the water is freely admitted. (France.)
- ARK.—A house on a scow or other floating hulk, used as a work- and store-house in winter. (Connecticut.) See *Scow*.
- BANK.—The oyster colony or locality where they grow. (South.) See *Bed*, *Rock*, *Bar*, etc.
- BARNACLE.—The slipper-limpet, *Crepidula* sp.; also, true barnacles. (Cape May, New Jersey.) At Cape May limpets are called "barnacles", and confounded by many with the true barnacles. They grow very fast, apparently, for I have seen them fully half-size on the new year's growth (or "bill") of an oyster, showing that they attained all that size in a single season. When limpets grow on oysters the planter knows the oysters are doing well, and he expects them to prove fat and highly profitable. The explanation, I suppose, is that the attachment of limpets shows the oysters to be free from slime—clean and healthy—or the limpet spawn would not be able to attach itself.
- BASKET-FISH.—*Astrophyton Agassizii*, a kind of many-armed starfish.
- BATEAU.—A small, flat-bottomed boat, like a sharpie, used for moving about the oyster-beds, for clamming, and other light work. (Staten Island.)
- BEACH LA MAR.—The Beche le Mer, or Holothurian. (Florida reefs.) See Rathbun's Report on Commercial Radiates.
- BEARD.—I. The finely-fringed margin of the oyster's mouth, which shows near the edges of the shells.
- BEARD.—II. The protruding byssus of mussels.
- BED.—The *bank*, *reef*, or deposit of oysters in the water, either growing naturally or artificially, original or transplanted.
- BEDDING.—Transplanting oysters of any size to beds prepared for them, from which they are to be removed before the frosts of the ensuing winter. See *Fatten*.
- BEDDING-DOWN.—See *Bedding*.
- BENCH.—The broad, sloping platform which runs around the walls of an opening-house, where the oysters are piled for opening. Sometimes a movable table, etc., for opening oysters.
- BENCH-OYSTERS.—Those sold at a restaurant or lunch-counter, to be opened for "plate" or "half-shell" custom. See *Fancy*, *Extra*.
- BLACK MUSSEL.—*Mytilus borealis*, a variety of *Mytilus edulis*.
- BLISTER.—A young oyster, not larger than a quarter dollar. See *Spawn*, *Spat*. (Barnegat to Cape May.)

- BLOCK.**—The *lignum vitæ* conical block, having an iron chisel fixed in its top, upon which oysters are broken before being opened. (New York.)
- BLOOD CLAM AND BLOODY CLAM.**—The same as *Blood Quahaug*.
- BLOOD QUAHAUG.**—The young and small specimens of various species of *Arcada*, supposed to be choicest food of the starfishes. (Narraganset bay.) See *Hair Clam*.
- BLUE POINTS.**—Oysters originally found off Blue Point, eastern end of Great South bay, Long Island, but now applied to all oysters from any part of the south shore of Long Island, whether native or transplanted, eastward of Babylon.
- BOARD-BANK.**—A platform set in the bank, or otherwise arranged so as to be alternately covered by tide and flooded with fresh water, for freshening oysters before selling. (Cape May.) See *Platform*.
- BOAT.**—The little mollusk, *Crepidula fornicata*. (New Haven.) See *Deckhead*.
- BORER.**—I. The *Urosalpinx cinerea*. (New England.) See *Drill*, *Snail-bore*, etc.
- BORER.**—II. A sponge, *Cliona sulphurea*, which eats into oyster-shells.
- BOX.**—A measure for oysters, equal to one-fourth of a barrel; an oblong, shallow box, with cleates as handles nailed on the ends. (Mobile to Texas.)
- BOX-OYSTER.**—An oyster from seven to ten years old, of round, handsome shape, not less than 3 inches wide and 5 inches long. (Connecticut and New York.) See *Extra*. The name is due to the fact that many years ago it was customary to ship oysters of this grade to New York in boxes instead of the ordinary barrel.
- BOX-STEW.**—A stew made of box-oysters. (New York.)
- BREAKING.**—In Baltimore, the chipping of the shell preparatory to opening an oyster. See *Cracking*.
- BROGAN.**—A kind of large boat used by the oystermen of the Chesapeake.
- BRUISER.**—A short paddle used for beating sponges in process of cleaning. (Florida.)
- BUCKET.**—A wooden, firkin-shaped, covered receptacle for shifting oysters; of variable capacity.
- BUGEYE.**—A flat-bottomed, center-board schooner of three to fifteen tons, built of heavy timbers, without a frame. A bugeye is always decked over and has a cabin aft. (Chesapeake.)
- BULL-NOSE.**—An old, overgrown, heavy quahaug, unfit for food. (Cape May.)
- BUNCH OYSTERS.**—Those growing in clusters. (South.) See *Raccoon Oysters*.
- BUOY.**—To *buoy* or *buoy-off* a certain piece of water area, means, in Rhode Island, to seclude it from being fished as long as the authorities deem proper. The area so secluded is indicated by a limit-line of buoys.
- BUSHEL-BARREL.**—A barrel cut in two, holding about  $1\frac{1}{2}$  bushels of oysters, and used as a measure.
- BUSHEL-OYSTERS.**—See *Cullenteens*.
- BUTTER-FISH.**—The long neck clam, *Mya arenaria*. (Virginia.) See *Soft Clam*, *Maninose*, etc.
- CALICO CLAM.**—See *Sun Clam*. (Florida.)
- CAPIES.**—Oysters from Cape Cod and Buzzard's bay. Also, (particularly in the case of the latter) known as "*Natives*". (Boston.)
- CARRIER.**—I. A man who makes his living by unloading the boats and carrying oysters into the warehouse scows. (New York and New Orleans.)
- CARRIER.**—II. An oyster which will endure transportation well. (Trade term.)
- CHAPLET.**—A string of shells or other oyster-spat collectors suspended on wire. (France.)
- CHEEKS.**—Edible parts of the sea-clam, *Macra solidissima*. (Cape Cod.)
- CHORNIE RAKOOSHKA.**—*Mytilus edulis*. (Russian of Alaska.) "Black shells", literally.
- CLAIRE.**—An excavation, "more or less deep, having a muddy or marly bottom, close to the edges of the sea-board, through which the sea-water passes into them. \* \* \* In these claires they assume that green color [formerly] so much prized by the French".—*Asplet*.
- CLAM.**—A smooth-shelled, bivalved mollusk. This word is popularly of wide application, and is a corruption, apparently, of the word "clamp", preserved in the name of a huge East Indian species, and which sometimes attains the weight of several hundred pounds, and is used as a font for holy water in many churches, and for domestic purposes. The common "clam" of New England is the *Mya arenaria*; of New York and New Jersey, the *Venus mercenaria*. Many kinds are distinguished by an additional definitive word, prefixed, as beach-clam (*Macra*), etc. On the Pacific coast there are many native "clams", chiefly a species of the *Saxidomus*.
- CLAM-CRACKER.**—A fish, a species of ray, *Rhinoptera quadriloba*, which molests the oyster-beds. (Savannah.)
- CLAM-SCRAPER.**—See *Drag-rake*.
- CLAM-TONGS.**—"Differs from oyster-tongs only in the width of the head, which averages  $3\frac{1}{2}$  feet."—New York, 1855. At the present day, the tongs used for gathering clams.
- CLINK SHELL.**—A name applied to various mollusks of the genus *Anomia*.
- CLUCKER.**—An oyster injured by chill, or otherwise, so as to sound hollow when its shell is struck. In England this word is spelled *Clock*; a dealer in London wrote, "The last oysters lost their sea-water, and became clocks and worthless."
- COLLECTORS.**—An arrangement of arched tiles, piles of stone, hurdles, or anything similar, to collect and give lodgment to the spat. (Europe.)

- COLANDER.**—A large perforated tin basin, similar to the cooking utensil of the same name, only three or four times as large, in which the oysters are washed.
- CONCH.**—Various large, univalved, and spiral mollusks, particularly *Fulgur carica*.
- COON-HEEL.**—A long, slim oyster. (Connecticut.) See *Razor-blade*, *Shanghai*, *Rabbit's-ears*.
- COON OYSTER.**—Small, shapeless, worthless stock, growing in heavy clusters along the salt marshes, or forming great bars. (Southern coast.) At Cape May the word is restricted to young oysters caught on the sedges.
- COT.**—See *Finger-stall*. (Baltimore.)
- COUNT.**—I. Method of selling oysters in Philadelphia and New York, by enumeration instead of measurement.
- COUNT.**—II. In respect to terrapins, one of full size, *i. e.*, six inches long; two or three small ones will make a "count". (Savannah.)
- COUNT-CLAMS.**—Quahaugs large enough to count 800 to the barrel. (Keyport, New Jersey.)
- COVE-OYSTER.**—"The term *cove-oyster* has a trade-signification differing from that in which it is understood by the oysterman. The packer, by *cove-oysters*, simply means steamed oysters packed in hermetically sealed cans. They may be, in fact they are, of any and every size and quality. By 'cove-oysters' the oysterman means the single oysters scattered through the bays and creeks and old planting-grounds, occurring too sparsely to be taken by the ordinary methods of tonging. When the water is clear and smooth the oysterman moves slowly over these grounds, and when he 'sights' an oyster, which he can readily do in from 4 to 7 feet water, or even more, he picks them up singly with a pair of nippers. These oysters, as might be expected, are large, fat, and of good shape. They class as 'selects' and bring 'top' prices in the market, from 60 cents to \$1 per bushel."—*Colonel M. McDonald*. (Chesapeake bay.)
- COVING.**—The business of picking up "cove-oysters" (q. v.) with nippers. (Chesapeake.)
- CRACKER.**—One who opens oysters by first breaking the shell with a hammer.
- CRACKING.**—The breaking of the oyster-shell before extracting the oyster. See *Breaking*.
- CRACKING-IRON.**—A piece of hard iron,  $\frac{1}{2}$  inch thick, 2 inches long, and 1 inch wide, set upright in the bench upon which the opener rests the oyster, while he breaks the edge of the shell off with his hammer. (Fairhaven.)
- CRAWL.**—I. A pen or *corral* made of upright stakes wattled together, intended to hold sponges while being cleaned; or turtles awaiting a market. (Florida.)
- CRAWL.**—II. The track of a sea-turtle to its nest. (Florida.)
- CULL-BOY.**—A boy who goes in the small boat with tongs to pick over the oysters. (Virginia.)
- CULL-BOARD.**—A heavy board laid athwart the gunwales, or elsewhere, upon which the oysters are broken apart and sorted.
- CULLENS.**—See *Cullins*.
- CULLER.**—One who picks over oysters, or *culls* out the worthless and smaller ones; usually a boy.
- CULLINS.**—See *Cullings*.
- CULLINGS.**—The poorer oysters remaining after the *culls* have been picked out.
- CULLING-TOOL.**—A straight, stout, blunt, but thin-edged instrument of steel, about 10 inches long, having the heavy butt wound with cord to form a handle, used for knocking and prying apart a cluster of oysters. It is like an exaggerated and very heavy oyster-knife. But various rougher tools, of no particular form, are used for the same purpose.
- CULLINTEENS.**—The smaller grade left after "extra", "box", and "cull" oysters have been picked out. (Norwalk.) Formerly called "bushel oysters".
- CULLS.**—Culled-out oysters; the next to the poorest grade; 4 to 5 years old. (New York and East river.)
- CULTCH.**—The shells, gravel, fragments of brick, or any other material placed in the water to catch the spawn of the oyster. See *Cutch*.
- CULTIVATE.**—To raise oysters artificially from spawn, or from transplanted young. See *Plant*.
- CUNNER.**—A canoe. (Chesapeake.)
- CUTCH.**—An American spelling of *cutch*.
- CUT-OUT.**—I. To open oysters. (Providence river.)
- CUT-OUT.**—II. In respect to scallops, to open them, or remove the edible part from the shells. (Rhode Island.)
- CUTTER.**—One who opens scallops on the boat, as they are dredged, and extracts the edible portion. (New England.)
- DRAG.**—I. See *Dredge*. (Norwalk.)
- DRAG.**—II. To dredge.
- DRAG-RAKE.**—A large, heavy rake, having teeth crowded and much curved, which is often dragged (principally in search of clams) like a dredge. (New England.)
- DECK-HEAD.**—The *Crepidula*. (East river.) See *Slipper-limpet*, *boat*.
- DESIGNATION.**—The right to plant oysters on a certain piece of ground *designated* by oyster-commissioners or other authority (Connecticut); also, the plat of ground itself.
- DEVIL-FISH.**—Cuttle-fishes, chiefly octopods.

**DREDGE.**—"A scoop-net, with a heavy, rectangular iron frame for scraping the sea-bottom. The frame is about three times as long as high, the two longer sides having sharp edges and serving as scrapers. The net is of heavy twine, or of iron chain-work. The rope by which the dredge is manipulated is fastened to the ends of two handles, reaching forward from the ends of the frame."—*Rathbun*.

**DREG.**—Corruption of *dredge*.

**DINGY.**—A small, sharp-prowed, flat-bottomed boat, with a miniature center-board, and half-decked; used for running about the grounds in, and back and forth from vessels at anchor. (Southern.)

**DRIFT.**—The distance gone over while making a single haul of the dredge or dredges.

**DRILL.**—A small mollusk, the *Urosalpinx cinerea*. See *Borer*.

**DRINK.**—To give oysters a "drink" is to place them in fresh water, over one or more tides, in order that they may expel the salt-water from their systems and imbibe the fresh water. This results in an increase of size and plumpness. This, however, only lasts for a few days. At the end of this time the oysters become lean again, for the increase in size is due to no material growth of flesh, but due entirely to the absorption of moisture. The tissues of oysters, when first taken, are saturated with the ocean brine, and when removed to fresh water, or that which is less salt, the external liquid passes inward more rapidly than the more saline and denser elements within can escape; the effect being simply to cause the oyster to swell, with no increase of its virtues. When the water in which the oyster is immersed is too fresh, it loses its flavor. It has been suggested, that by immersing the oysters for some days in concentrated brine, and then removing them to ocean water, the plumpness would be gained without the sacrifice of the saltness which is so agreeable to the epicure. A simple method of ascertaining whether the oysters increase in flesh or not, would be to take 100 or more from a given locality on the sea-coast, and drying them at 220° Fahrenheit and ascertaining their average weight, and then repeating the process for the same number of like oysters after transplanting.

**DRUDGE.**—See *Dredge*.

**DRUGGED.**—Past tense of *drag* (q. v.). A Connecticut man told me: "I heaved my drudge over and drugged the whole lot."

**EAST RIVERS.**—Oysters grown between New Haven, Connecticut, and New York.

**ETALAGE.**—A place on shore where oysters are stored for sale. (France.)

**EYE.**—I. Of a scallop, the edible adductor muscle. (Long Island.) See *Heart*.

**EYE.**—II. The colored circular mark or cicatrix in the interior of an oyster-shell, near the hinge, where the adductor muscle was attached.

**FALL.**—A deposit or *set* of spawn, or infant oysters. Used also as a verb. (South of England.)

**FANCY OYSTERS.**—Superior grades kept at retail, to be opened on the counter and eaten raw. In New York these are "Saddle-Rocks", "Blue Points", etc. See *Bench*.

**FATTEN.**—To place oysters on floats or in fresh water, just before marketing. See *Drink*.

**FATTEN.**—To bed down for growth; also to plant. Not good usage, because confusing.

**FEATHER-EDGE.**—The new thin growth added to an oyster-shell each season. See *Bill*.

**FIRSTS.**—Box-oysters. (New Jersey and New York city.)

**FISH.**—To fatten. (South of England.)

**FINGER SPONGE.**—Applied to various slender, branching forms; unmarketable. (Florida Keys.)

**FINGER-STALL.**—In Fairhaven, the protection (of rubber or of twilled cotton) worn on the left hand in opening. See *Cot*.

**FIVE-FINGER.**—A starfish.

**FLAT.**—A flat-bottomed, square-sterned boat used by the oystermen in Prince Edward island.

**FLOAT.**—A platform of planks, upon which oysters are piled and subjected to fresh water, before being taken to market. See *Fatten*.

**GARVEY.**—A small scow, used to plant oysters, and take them up in for market. (Barnegat, New Jersey.)

**GAUCH.**—Offal resulting from culling and opening scallops. (Greenwich bay, Rhode Island.)

**GINGLES.**—Various species of *Anomia*. (Long Island sound.) See *Gold-shells*; *Silver-shells*.

**GLOVE SPONGE.**—One of the poorest grades of Florida commercial sponges, *Spongia tubulifera*.

**GOLD-SHELL.**—A species of *Anomia*.

**GOUGE.**—The *Pinna* shell (Gulf of Mexico); also the *Vermetus*. The reason is, in each case that, lying buried in the sand, when they are stepped on by the bare-feet they make an ugly, gouging wound in the foot.

**GRAIN (or GRANE?).**—A fish-spear. (South.) This is a ship term; in Florida the turtle-grains have only one prong and one barb (half a barb) when anything but a "peg" is used. The fish-grains most approved have two prongs, each half barbed inwardly, and detachable from the pole when the fish is struck.

**GRANT.**—Stipulated area "granted" by the state for oyster-culture. (Massachusetts.)

**GRASS-SPONGE.**—An inferior grade of Florida commercial sponge, *Spongia cerebriformis*. (Florida Keys.)

**GRAVETTE.**—The oyster of the bay of Arcachon, France; so called "from the impressions they make on the sandy bottom".

GRAY-BEARD.—The common hydroid of northern oyster-beds, *Sertularia argentea*.

GREEN-GILL.—In Richmond and Petersburg, and on the York river in Virginia, are to be found in the markets what are called "green-gill oysters". Some say they are diseased, and refuse to eat them; but the oystermen claim that they are perfectly wholesome, but admit that they do not sell very well, because of a prejudice against them. The negroes claim that they are the best in Richmond, and that they are made green by their being found with the green sea-weed.

GULLY OYSTERS.—Those caught on shoals, etc. (Mobile.)

HAIR.—Hydroids. The "hair" that oystermen assert grows on their oysters under certain circumstances, is an animal growth, which attaches itself to the shell, and is nothing put out by the oyster itself.

HAIR-CLAM.—Adult specimens of the various species of *Arcadae*. See *Blood Clam*.

HALF-DECK.—The slipper limpet, *Orepidula fornicata*.

HALF-MEASURE.—A tin receptacle for the meats of opened oysters, holding 2½ quarts. (New Haven.) See *Measure*.

HAMPER.—An oyster-basket holding two bushels. (New York.)

HANG.—To hang an oyster boat is to thrust a pole down beside it into the mud and cling to it, without tying. (Canada.) I, A, 3.

HARD-OYSTER.—The northern "native" oyster. (Staten Island sound.)

HEEL.—The umbo of a clam-shell. (Long Island, south shore.) Behind it is to be found "the print of a clam". This distinguishes the quahaug from other bivalves, according to the fishermen.

HOOKE.—I. In sponging, the man who hooks up the sponges from the bottom. (Florida reefs.)

HOOKE.—II. A tool of any size, consisting of a rod of tough iron, bent into more or less of a hook at the end, used to pull out the raccoon oysters, and knock the bunches to pieces. (Georgia.)

HORSE-CONCH.—The largest species of Triton. (Florida reefs.)

HORSE-MUSSEL.—A large species of mussels, *Modiola modiolus*.

HUSK.—To remove the shells from an oyster, or "open" it. (Georgia.)

HUSKS.—Oyster-shells.

JAG.—A lot, parcel, or quantity of oysters of indefinite size; *e. g.*, "I sold a jag of 75 bushels to A, B & Co."

JINGLE.—Any species of *Anomia*. (Long Island sound.)

KETTLE-BAIL.—A dredge used in catching scallops, which has the blade adjusted to swing in the eyes of the arms, in order to prevent its sinking into the mud of the soft bottom on which it is used. (Rhode Island.)

KITCHEN-OYSTER.—Small oyster for cooking. (New Orleans.)

KNIFE-HANDLE.—See *Razor-fish*. (Massachusetts bay.)

LADLE-SHELL.—Mollusks of the genera *Fulgur* and *Sycotypus*.

LAYER.—An artificial oyster-bed. (England.)

LINE-CONCH.—A species of mollusks, *Fasciolaria distans*. (Florida reefs.)

LITTLE RED CLAM.—Common name for quahaug, *Venus mercenaria*.

LOADED.—An oyster is said to be *loaded* when it is coated with annelid tubes. See *Sand Up*. (Rhode Island.)

LONDON STOCK.—Oysters culled out for the foreign market; about three years old, small, round, and cup-shaped. See *Cullins*, etc.

LONG CLAM.—See *Razor-fish*. (Massachusetts bay.)

MEADOW MUSSEL.—In Great South bay, Long Island, the *Mytilus plicatula* which grows on the tide-flats.

MEASURE.—A round tin receptacle for meats, holding five quarts, used in the opening-houses. (New Haven.)

MEAT.—The fleshy, edible part of an oyster, or other mollusk.

MILK.—The spat before it is discharged from an oyster, and is said just before and during spawning to be "in the milk".

MILKY, OR MILCHY.—To be "in the milk", *i. e.*, ready to spawn.

MUSSEL.—Mollusks of the family *Mytilidae* and genera *Mytilus* and *Modiola*. See below.

NATURALS.—Oysters of natural growth; wild, not planted. (New Jersey.)

NET-FISH.—A species of orphiuran or serpent skin, *Astrophyton*, *Agassizii*. See *Basket-fish*.

NIB.—The tender, growing, posterior end. (Prince's bay.)

NIPPERS.—Tongs having at the end not a rake-head with many teeth, but only one tooth, or a very few teeth, so as to act as pincers; used in picking up solitary oysters, which can be seen and aimed at. (Chesapeake.)

OLD MAID.—The soft-clam, *Mya arenaria*. (South of England.)

OPEN.—To remove the meat from the shell of a mollusk. See *Cut out*.

OPENER.—One who opens oysters for trade. See *Sticker*; *Side-opener*.

OPENING-HOUSE.—A place where oysters are opened.

OYSTER.—A mollusk of the family *Ostreidae* and genus *Ostrea*; also, some allied forms distinguished as "pearl" oysters, etc. They are scattered over the whole world, and through the geological record since Jurassic time. In the United States only one species, *Ostrea virginiana*, is now recognized as edible; but this appears in market under a long and diverse set of names, derived from the district or bed where the particular variety grew. See particularly the chapter on the natural history of the oyster, *infra*.

- OYSTER-CAN.**—The tin receptacle, holding from one pint to four quarts, in which oysters are packed for shipment. These may be square or round, and of various shapes. The industry of can-making is perhaps the greatest auxiliary of the oyster-trade. In the chapter on the oyster-trade of Maryland and Baltimore, statistics are given to show how enormous is the industry there. In New England all the retail trade is carried on by means of cans, in which the opened oysters are delivered raw to the consumers, either in the city or outside, by railway express. In 1878 a company was formed in Boston to manufacture tin cans, with a capital stock of \$25,000. In 1879 they made about 150,000 oyster-cans, distributed as follows: Of four-quart size, 15,000; of two-quart, 30,000; of one-quart, 90,000; of one-pint, 15,000. Including the waste, the amount of tin used was nearly 65,000 pounds. This is nine-tenths of all the cans made in Boston, the total manufacture amounting to about \$5,000 worth a year. Providence and Fairhaven use, perhaps, an equal number of cans.
- OYSTER CRAB.**—The female of the *Pinnotheres ostreum*, found parasitic in the gills of oysters from Massachusetts southward.
- OYSTER-GRASS.**—The kelp and other sea-weeds which attach themselves to oysters and mussels, or grow on the beds. (Cape May.)
- OYSTER-GLOVE.**—A leather palm or mit worn as a protection for the hand in opening oysters. See *Cot.* (Georgia.)
- OYSTERING.**—Fishing for oysters.
- OYSTER-HAMMER.**—A square, blunt-headed hammer of medium hard iron, used to break the shell of the oyster before opening. (Fairhaven.)
- OYSTER-KEG.**—A small wooden keg for transporting raw oysters; now gone out of use. (Connecticut.)
- OYSTER-KNOCKERS.**—Double-headed hammers used for culling oysters and prying apart the bunches. See *Culling-tools.* (Cape May.)
- OYSTER-PAIL.**—A wooden receptacle with a locked cover, used in transporting raw oysters. They hold from four to six gallons each, and cost from 75 cents to \$1 each. They are made chiefly at Fairhaven, Connecticut; Jamestown, New York, and Brooklyn, New York, and are of various patterns, with several patented devices for securing the cover. These pails are returned to the wholesale dealer by his customers.
- OYSTER-PALM.**—See *Oyster-glove.*
- OYSTER-RAKE.**—See *Rake.*
- OYSTER-SACKS.**—Sacks or bags of coarse gunny-cloth, holding about 1½ bushels. Used chiefly near Philadelphia, in place of barrels.
- OYSTER-SIGN.**—A large letter "O" plainly painted on a board affixed to a stake, to mark the boundaries of marsh-land claimed for oyster-culture. (Georgia.)
- OYSTER-TONGS.**—See *Tongs.*
- OYSTER-TUB.**—A large wooden receptacle for transporting raw oysters. It has a cover which may be locked down, and is simply an oyster-pail of large size.
- PACKER.**—One who buys oysters from the planters and packs them in barrels for shipment to Europe. (Long Island.)
- PANAMA-SHELLS.**—Mollusks of the genus *Voluta*. (Florida reefs.)
- PARC.**—A sunken bed, wherein oysters are placed for reproduction and growth, which is filled with water by each high tide. (Europe.) There are French and Italian parcs. In England the word is spelled *park*.
- PARK.**—See *Parc.*
- PEG.**—A square, sharp-pointed iron spear, used in striking turtles. (Florida.)
- PEGGING.**—Spearing green turtles. (Florida.)
- PENNYWINKLE; PENNYWINKLER.**—The mollusks of the genera *Fulgur* and *Sycotypus*, interchangeably.
- PERIWINKLE.**—I. *Littorina littorea*. (England and in America, from New Haven, Connecticut, northward to the Gulf of St. Lawrence.)
- PERIWINKLE.**—II. The *Sycotypus canaliculatus*, a large pear-shaped mollusk, destructive to the oyster. Also known as *Winkle* and *Wrinkle*.
- PICK.**—To gather wild oysters for seed from the muddy shores at low tide. (Georgia.)
- PINCHED.**—Long, slender growth.
- PINPATCHES.**—*Littorina littorea*. (Suffolk, England.)
- PLANT.**—I. To place oysters on artificial beds, intending them to survive the winter, attain full size, and spawn. See *Cultivate*. In Connecticut the term is applied only to southern oysters laid down for the summer. See *Bed*.
- PLANT.**—II. An oyster which has been "bedded", in distinction from one of natural growth. The name of the original locality is usually prefixed, as "Virginia plant". In Boston the term is generally applied to oysters that have been transplanted to Providence river. In some localities, also, by "plant" is meant a young oyster suitable for transplanting. See *Seed*.
- PLANTATION.**—Cultivated areas of oyster-bottom; a common and legal term in the state of Delaware.
- PLATFORM.**—The planked floor on the bank, where oysters are laid out to freshen before selling. (Atlantic county, New Jersey.)

- POMPANO-SHELLS.—Mollusks of the genus *Donax*. (Florida gulf.) Eaten by the pompano.
- PROG.—To search for clams, etc., along the shore in a desultory way. (Connecticut.)
- PROGGER.—One who digs clams and searches for other sea-life alongshore, in a desultory and unbusiness-like way. A man who persistently gets his living this way is generally a good-for-nothing fellow, and is said to "follow the creek". (Connecticut.)
- QUAHAUG.—The "hard" or "round" clam, *Venus mercenaria*. An Algonquin word, spelled in various ways, and usually wrongly pronounced *ko-hog*.
- RABBIT-EAR.—A long, slender oyster. See *Coon-heel*.
- RACCOON OYSTERS.—Wild oysters, growing naturally on muddy banks, exposed at low tide; and owing to their luxuriance and crowded condition, long, slender, and shapeless; or very diminutive. (Southern coast.)
- RAKE.—An instrument for lifting the oyster from the bed; shaped much like the agricultural implement of the same name, but all iron except the handle, and having tines straight, and from 6 to 12 inches long, or curved into a half circle. The rake is an ancient device. In 1748 Baron Kalm crossed New York bay, and notes the following sentence: "We saw many boats, in which the fishermen were busy catching oysters; to this purpose they make use of a kind of rake with long iron teeth bent inward. These they used either single or two tied together in such a manner that the teeth were turned toward each other". The rake is used in deeper water than the tongs (which see), and is more serviceable in catching quahaugs than oysters; indeed, it is now rarely used for the latter, except in Buzzard's bay, Massachusetts. With it the oysterman can alternately push his boat along and then pull the rake toward him, and thus take all the mollusks that lie in his path.
- RAZOR-BLADE.—A long, slim oyster. (Connecticut.) See *Coon-heel*.
- RED-BEARD.—The red sponge, *Microciona prolifera*, Verrill, commonly growing on northern oysters. Consult Verrill's *Invertebrates of Vineyard Sound*, [741] 447.
- REEFER.—A natural reef-growing or untransplanted oyster. (Mobile to Texas.)
- RIDDLE.—To sift the young oysters and cultch on a bed by means of coarse-netted dredges. (Norwalk.)
- RIM.—The worthless part of the scallop flesh, remaining after the edible portion has been cut out. (Rhode Island.)
- ROCK.—A growth of native oysters massed into a rock-like bottom or ridge. (Chesapeake and southward.)
- ROCK-OYSTER.—An oyster found growing upon a rock, as distinguished from those found in beds; wild growth.
- ROLLING JOHN.—A detached sponge drifting about the bottom. (Florida.)
- ROUGH CULLING.—Hasty separation, throwing out only dead shells and largest trash. (Virginia.)
- ROUGH WHEELK.—A small mollusk, the *Urosalpinx cinerea*. (Chesapeake.)
- RUCHE.—A pile of arched tiles, loosely placed, to catch and lodge oyster-spawn; one form of *collector*, q. v. (France.)
- RUFFLE.—The connected egg-capsules of the periwinkles.
- RUNNER.—Vessels engaged in transporting oysters from the grounds to the market; they also buy the stock they carry. (Chesapeake.)
- SADDLE-ROCK OYSTERS.—A trade name in New York for the largest and finest oysters.
- SAND.—To bury oysters beneath drifting sand or mud.
- SANDING.—I. The burying of oysters under storm-drifted sand or mud.
- SANDING.—II. In some parts of Rhode Island they say an oyster is *sanded* or *sanded up*, when it is thickly coated with annelids' tubes, and the mud which has gathered among them.
- SAND-OYSTERS.—Single scattered oysters found on leeward sandy shores. (Chesapeake.)
- SAND-SUCKER.—Holothurians, Nereids, and other soft animals buried in the low-tide sand, and showing tentacles. (Florida, Gulf coast.)
- SCHAEFFER.—Cart-boys or Arabs, who peddle a mean quality of oysters (Maryland stock) about the streets of Baltimore.
- SCHOONER-BASKET.—A basket holding three-fourths to seven-eighths of a bushel, used in measuring oysters to be sold out of vessels. (New York.)
- SCALLOP.—An edible mollusk of the family *Pectenidae*, genus *Pecten*. Several species in the United States.
- SCALLOPER.—A scallop-fisher.
- SCALLOPING.—Fishing for scallops.
- SCALLOP-NET.—The small dredge used in catching scallops. (New Bedford.)
- SCOOP.—A light kind of dredge. (Chesapeake.) See *Scraper*.
- SCOW.—See *Ark*. Also called *Scow-house*.
- SCRAPER.—A small dredge. Chiefly spoken of with reference to scallops. (New England.) See *Dredge*, *Scallop-net*, and *Kettle-bail*. A writer in a New York journal, in 1855, describes this dredge, which was chiefly used there in cleaning old planting-ground, thus: "A singular-looking instrument, somewhat resembling a scythe, with this exception, that at one side of the blade a large bag, constructed of iron ring-work, is attached. Into this all the scowings of the bed, cleaned off with the front of the blade, fall, and the whole is hauled up at regular intervals." See *Drag-rake*.



- SCULLER.—In sponging, the man who manages the small boat, while the hooker (q. v.) works. (Florida reefs.)
- SEA-CAP.—A basket-shaped sponge, often of great size. (Florida reefs.)
- SECONDS.—Oysters of second market grade; cullens. (Northern cities.)
- SEED.—Infant or young oysters suitable or intended for transplanted growth in artificial beds. See *Set* and *Plant*.
- SEEKONKS.—Oysters (mainly seed) growing in Seekonk river, Rhode Island.
- SELECTS.—Oysters of the first quality, *i. e.*, selected; applied wholly to opened stock.
- SET.—I. A young oyster. Occasionally "Set" is used improperly for *spawn*. See *Spat*.
- SET.—II. The appearance of young oysters in a district, as a whole, thus: "The *Set* is good in Somerset this year"; *i. e.*, there is an abundance of infant oysters. See *Seed*.
- SHANGHAI.—A long, slender oyster. See *Coon-heel*.
- SHARE (verb).—To divide the proceeds of a sponging-cruise. "We will *share* \$40 this trip," they say.
- SHARE (noun).—The amount of money resulting to each of the crew of a sponging-vessel from the proceeds of a trip.
- SHARPERS.—Elongated, protruding, sharp-ended oysters, dangerous to the feet in moving about the reefs. (Gulf coast.)
- SHEEPWOOL.—The highest grade of Florida commercial sponges, *Spongia gossypina*.
- SHELLERS.—Persons who open clams for market. (New Jersey.)
- SHELLING.—The spreading of shells upon the bottom to catch spawn.
- SHIFT TO.—To move half-grown oysters to a new bed for their improvement.
- SHOCK.—To open or "shuck" clams or oysters. (New England.)
- SHOOTS.—The spaces between the concentric ridges on an oyster-shell, marking each season's growth. (New Jersey.)
- SHUCK.—I. To open oysters. (Baltimore and southward.)
- SHUCK.—II. An oyster-shell. (South.)
- SHUCKER.—One who opens oysters. (South.)
- SHUCKING-STAND.—A rude table, with boxed sides, etc., at which oysters are opened. (South.)
- SIDE-OPENER.—An oyster-opener, who rests the oyster in the palm of his left hand alone, while he parts the shell. (Quicker and more laborious than the *sticker's* method; it is followed at Providence, Rhode Island.)
- SILVER-SHELL.—*Anomia*. See *Gold-shells*.
- SIGHT (verb).—To be able to see oysters on the bottom and direct the tongs to them. (Virginia.)
- SKIFF.—The peculiar, special oyster-boat used at Keyport, New Jersey. It is shaped like a small, shallow yawl.
- SKIFT.—Vernacular for *skiff*.
- SKIMMER.—Flat, shallow pans of tin or zinc, with perforated bottom, in which the openers empty their measures of oysters, and where the liquor is allowed to drain away.
- SKIMMER.—The *Cyprina islandica*, or big beach clam. (South shore of Long Island.)
- SINGLE OYSTERS.—In the south "single oyster" means an edible oyster in contradistinction from the raccoon oyster.
- SLIPPER-LIMPET.—Mollusks of the genus *Orepidula* (three species). Also known as *Deckhead*, *Boat*, and q. v.
- SNAIL-BORE.—Mollusks of the genus *Urosalpinx*, etc. (New Jersey.) See *Drill*, *Borer*, etc.
- SNAPS.—The most inferior oysters sent to market. (Maryland.)
- SOFT OYSTER.—The "Virginia plant", or southern oyster (Staten Island sound), as distinguished from the "hard" native oyster.
- SOMERSETS.—Oysters from Taunton river, Massachusetts, after the name of the chief village, 7 miles north of Fall River.
- SOMERSET TONGS.—Oyster-tongs, working on a patented swivel-joint of brass, used at Somerset, Massachusetts.
- SOUNDS.—Oysters grown in Staten Island sound, New York; especially an European brand.
- SPAT.—Spawn. This word, however, is generally used to signify the "set" or minute infant oysters, after they have become attached to some support. See *Spawn*.
- SPAT.—To emit eggs or spawn.
- SPAWN.—The eggs of the oyster (or any other sea-animal) in their floating condition; but sometimes the "set" or infant oysters are erroneously called *spawn*. See *Spat*, *Milk*, *Set*.
- SPAWNED.—Improper pronunciation of *spawn*, frequent in some districts.
- SPONGE, or TO GO SPONGING.—To go on a cruise for gathering sponges. (Florida reefs.)
- SPONGER.—A man who gathers sponges. (Florida reefs.)
- SPONGE-BAR.—A rocky spot where sponges grow. (Florida.)
- SPONGE-HOOK.—The bent, two-pronged iron tool at the end of a pole, with which sponges are gathered from the bottom. (Florida reefs.)
- SPONGE-POLE.—The pole by which the hook is operated in gathering sponges. (Florida reefs.)
- SQUID.—Naked mollusks of the order *Cephalopoda*; they are used as food and as bait.



- STABBER.**—One who opens oysters by sticking the knife in at the side, without previously breaking the shell. (Massachusetts and Rhode Island.) See *Sticker*.
- STALES.**—The handles of the oyster-tongs or oyster-rake.
- STEM.**—The proboscis of a clam. (New Jersey.)
- STEW.**—An artificial bed of oysters. Applied to the old Roman, and also to the modern methods of fattening. (English.) See *Layer*.
- STICKER.**—An oyster-opener who rests the oyster against the bench while he thrusts the knife between the valves. This is the method in Boston, and obviates the strain across the loins, but takes longer than *side-opening*, q. v. (See *Stabber*.)
- STICKUP.**—A long, thin oyster, growing in mud, etc. (Dennis creek, New Jersey.) See *Strap oyster*, etc.
- STING-TAIL.**—The sting-ray, *Dasybatis centrura*. (New York.)
- STONE-CADDYS.**—Schooner carrying stone. (Chesapeake and Delaware.)
- STOOLS.**—Material spread on the bottom for oyster spawn to cling to. See *Cultch*, etc.
- STRAP-OYSTER.**—The long, slender form which grows in mud. See *Coon-heel*, etc. (New Jersey.)
- STRIKE.**—To become tenanted by living oysters; or when infant oysters attach themselves to any object they are said to "strike". (Staten Island.) See *Set*, etc.
- SWEET-CLAM.**—Same as *Squaw clam*, etc.
- SWEET-MEAT.**—A small mollusk, the *Crepidula fornicata*. (Martha's Vineyard.) See *Half-deck*.
- TEA-CLAM.**—The quahaug, *Venus mercenaria* of small size; about 1½ inches diameter. They will go from 1,200 to 1,400 to the barrel. (Keyport, New Jersey.)
- TEN-FINGER.**—A thief.
- TILE-COATING.**—At Vannes, France, the coating of spat-collectors is composed as follows: The tiles are first dipped into a solution of hydraulic lime and water; when dry they are again dipped into a very thin mixture of common lime and water; when dry they are ready for use.
- TOLERATION.**—License to gather oysters or operate beds; paid by every individual annually. (Brookhaven, Long Island.) The money paid is called a *Toleration fee*.
- TONGER.**—One who procures oysters by the use of tongs.
- TONG-MAN.**—See *Tonger*.
- TONGS.**—An instrument used in gathering oysters from the bottom. Something of an idea of it may be got by supposing two garden-rakes with very long handles, with the tooth-side of each rake facing each other; let the handles be secured by a loose rivet about two or three feet from the teeth, so that by operating the extreme ends of the handles the whole contrivance shall act as a pair of tongs. The instrument is so constructed, that when the tong handles or "stales", as they are called, are held perpendicular to the bottom, the teeth are at an angle of 45°, and by working the upper end of the stales together above water, at the same time pressing the teeth against the bottom, the oysters are thus raked together, and may be hoisted to the surface and emptied into the boat. Various patented forms have been made, but in general those in actual use are made by the local blacksmith and are one of two patterns—iron-headed or wooden-headed—according to intended service. The latter form is the most common. Ordinarily the heads must be of the best oak, and the whole tongs are worth \$3 50 to \$5. The teeth are about 1½ inches apart and not over 1 to 1½ inches long. The stales are sawed out of a white-pine board ¾-inch thick. Though seeming so thin, they last as long as the heads. A pair of tongs lasts only about a year. The wooden heads are better, because they do not dig into the sand as do the iron heads, and because they are lighter to work. Tongs are used of from 7 to 24 feet in length, and the latter, worked as they are, in 21 and 22 feet of water, require not only considerable skill, but a good allowance of strength, to handle with success. This tong is a very ancient contrivance in America, for Charlevoix, in the middle of the seventeenth century, found them "on the coasts of Acadia".
- TRASH.**—All cullings, small oysters, refuse, etc., thrown over from the oyster-gathering on to idle ground, and which will be overhauled one or two years later. (Delaware.)
- TUB.**—I. Long Island measure for selling oysters, holding somewhat less than a bushel. It consists of part of a barrel, and should be 10 inches deep, 17 inches wide at the bottom, and 19 inches at the top, inside.
- TUB.**—II. Chesapeake measure; is similar to the above, but twice as capacious.
- TUSK-SHELL.**—A species of the *Dentalium*. (Pacific coast.)
- UNDER-RAKE.**—An instrument used in the Point Judith ponds, Rhode Island; "the handles of said rake being 15 to 20 feet in length, the head from 1 to 2 feet in length, filled with iron teeth from 6 to 10 inches in length, and mostly used through holes cut in the ice."—*Gen. Stat. R. I.*
- VIVIER.**—See *Parc*. (Ile d'Oleron.)
- WAGON-LOAD.**—Of oysters; a "wagon-load" is 20 bushels; of mussels, 30 bushels. (New Jersey.)
- WASH-BASKET.**—A rude splint basket, circular, shallow, holding about a peck, and with a high bale-handle. (Rhode Island.)
- WATCH-HOUSE.**—A shanty built on the shore, or near the planted oyster-beds, from which they may be guarded. (Massachusetts.)

**WATER-GLASS.**—A bucket with a partial glass bottom, through which the position of sponges is sought. (Florida reefs.)

**WHELK or WHILK.**—A mollusk, *Buccinum undatum*. (England.)

**WILD OYSTER.**—One of natural growth; uncultivated or transplanted. (Massachusetts.)

**WINKLE.**—A mollusk, the *Sycotypus canaliculatus*. (Massachusetts.) See *Periwinkle*.

**WINTER-KILLED.**—Oysters that have become so weak by long-continued cold weather or contact with ice, that, though they are living when caught, they will not survive handling or transportation, and are of no value for food.

**WHIPS.**—Slender branches used to mark the bounds of oyster-beds. (Connecticut.) “Stakes” are larger and break rather than bend before gales and ice.

**WHITE-SNAILS.**—Small species of mollusks noxious to the oyster-beds, particularly *Urosalpinx* and *Natica*.

**WOOD-DROGGER.**—A wood schooner. (Chesapeake and Delaware.)

**WRINKLE.**—A mollusk, the *Sycotypus canaliculatus*. (Buzzard’s bay.) See *Periwinkle*.

**YELLOW SPONGE.**—A grade of Florida commercial sponge, next under the Sheepswool. Designated scientifically as *Spongia corlosia*.

# IV. GENERAL SUMMARY.

## W. STATISTICAL TABLES.

64. TABLE SHOWING, BY STATES, THE PERSONS EMPLOYED, CAPITAL INVESTED, AND VALUE OF PRODUCTS IN THE OYSTER-INDUSTRY.

STATES.	GRAND TOTAL.			PERSONS EMPLOYED.		APPARATUS AND CAPITAL.		
	Number of persons employed.	Bushels of oysters produced.	Value of oysters as sold.	Fishermen.	Shoresmen.	Total capital invested in oyster-industry.	Number of vessels.	Value of vessels.
Total .....	52,805	22,195,370	\$13,438,852	38,249	14,556	\$10,583,295	4,155	\$3,528,700
Maine .....	15	.....	\$37,500	5	10	4,210	1	3,000
New Hampshire .....	9	1,000	6,050	6	3	2,400	.....	.....
Massachusetts .....	896	36,000	405,550	409	487	303,175	56	227,000
Rhode Island .....	650	163,200	356,025	300	350	110,000	.....	.....
Connecticut .....	1,006	336,450	672,875	672	334	361,200	160	69,000
New York .....	2,724	1,043,300	1,577,050	1,958	766	1,013,000	423	397,000
New Jersey .....	2,917	1,975,000	2,080,625	2,605	312	1,087,000	575	530,000
Pennsylvania .....	.....	.....	\$187,500	.....	.....	.....	.....	.....
Delaware .....	1,065	300,000	687,725	820	6245	145,500	65	50,000
Maryland .....	23,402	10,600,000	4,730,476	13,748	69,654	6,034,350	1,450	1,750,000
Virginia .....	16,815	6,837,320	2,218,876	14,236	22,079	1,351,100	1,317	460,950
North Carolina .....	1,020	170,000	60,000	1,000	20	68,500	90	22,500
South Carolina .....	185	50,000	20,000	175	10	12,250	10	2,500
Georgia .....	350	70,000	35,000	300	50	18,500	.....	.....
Florida .....	166	78,000	15,950	140	26	22,000	.....	.....
Alabama .....	300	104,500	44,950	250	50	16,000	20	6,000
Mississippi .....	60	25,000	10,000	50	10	3,000	.....	.....
Louisiana .....	1,400	295,000	200,000	1,300	100	36,750	45	10,750
Texas .....	240	95,000	47,300	200	40	17,750	.....	.....
Washington Territory .....	85	15,000	45,000	75	10	6,550	.....	.....

STATES.	APPARATUS AND CAPITAL—continued.				PRODUCTS.			
	Number of boats.	Value of boats.	Value of gear and outfit.	Value of shore property.	Bushels of oysters produced.	Value of same to producer.	Enhancement of value of oysters in process of preparation for market. <sup>e</sup>	
Total .....	11,930	\$708,330	\$712,515	\$5,633,750	22,195,370	\$9,034,861	13,047,922	\$4,368,991
Maine .....	3	60	150	1,000	.....	.....	75,000	37,500
New Hampshire .....	5	300	100	2,000	1,000	800	7,000	5,250
Massachusetts .....	117	9,485	10,690	56,000	36,000	41,800	514,000	363,750
Rhode Island .....	100	14,500	5,500	90,000	163,200	225,500	274,300	131,425
Connecticut .....	563	33,165	19,385	239,650	336,450	386,625	515,000	286,250
New York .....	1,714	121,700	42,460	451,900	1,043,300	1,043,300	1,065,000	533,750
New Jersey .....	1,400	110,500	91,500	325,000	1,975,000	1,970,000	237,500	110,625
Pennsylvania .....	.....	.....	.....	.....	.....	.....	2250,000	187,500
Delaware .....	300	12,000	10,000	73,500	300,000	325,000	4834,500	362,725
Maryland .....	1,825	130,520	161,480	93,902,350	10,600,000	2,650,000	7,653,492	2,080,476
Virginia .....	4,481	224,050	329,250	4396,850	6,837,320	1,948,638	1,622,130	269,740
North Carolina .....	800	16,000	15,000	15,000	170,000	60,000	.....	.....
South Carolina .....	100	2,500	2,250	5,000	50,000	20,000	.....	.....
Georgia .....	100	10,000	3,500	5,000	70,000	35,000	.....	.....
Florida .....	110	8,000	2,000	12,000	78,600	15,950	.....	.....
Alabama .....	42	4,000	3,000	3,000	104,500	44,950	.....	.....
Mississippi .....	40	1,000	500	1,500	25,000	10,000	.....	.....
Louisiana .....	120	3,000	13,000	10,000	265,000	200,000	.....	.....
Texas .....	70	6,750	2,000	9,000	95,000	47,300	.....	.....
Washington Territory .....	40	800	750	5,000	15,000	10,000	.....	.....

<sup>a</sup> This quantity represents simply the enhancement, the first cost being included in the Maryland and Virginia statistics.

<sup>b</sup> Of these, 215 are employed in the canneries at Seaford.

<sup>c</sup> Of these, 8,864 are employed at the various canneries.

<sup>d</sup> Of these, 1,578 are employed in the canneries.

<sup>e</sup> This includes planting, bedding, fattening, and transportation to distant markets in oyster-vessels.

<sup>f</sup> Of this \$23,500 is invested in the cannery interests at Seaford.

<sup>g</sup> Of this amount, \$2,492,350 represents the cash capital invested in the cannery industry.

<sup>h</sup> Brought in winter by vessels registered in other states; the men engaged and the value of the vessels being accounted for elsewhere.

<sup>i</sup> Of these, 184,500 bushels were packed at Seaford, and 650,000 bushels were planted in Delaware bay.

<sup>j</sup> Of this, \$22,225 represents the enhancement on those canned.

<sup>k</sup> Of this \$119,350 represents the cash capital in the cannery interests, and \$197,500 the value of buildings and fixtures for canning.